

CHRISTMAS TREAT

ORANGE BISCUIT

INGREDIENTS		PREPARATION
IRCA GENOISE	g 500	Whisk in medium speed planetary: IRCA GENOISE and eggs, for at least 8-10 minutes. Add the
EGGS	g 600	orange paste gently.
CANDIED ORANGE PASTE	g 160	Spread on baking trays with baking paper, laying a layer 5 mm high.
		Sprinkle with sliced almonds and bake in the oven at 200-220 season C. for a few minutes.
		As soon as it is cooled down, keep covered with plastic sheeting.

BLACK CHERRIES AND CHOCOLATE CREAM

INGREDIENTS		PREPARATION
LIQUID CREAM	g 100	Bring cream and milk to a boil, meanwhile add yolk and sugar.
FULL-FAT MILK (3,5% FAT)	g 100	Add the cream yolk and milk mixture, and cook at 82 °C.
EGG YOLK	g 40	Combine LILLY NEUTRO, SINFONIA CIOCCOLATO BIANCO and the lukewarm FRUTTIDOR
CASTER SUGAR	g 10	CILIEGIA, and mix everything.
SINFONIA CIOCCOLATO BIANCO 33%	g 150	Pour into the silicone inserts molds.
LILLY NEUTRO	g 20	
FRUTTIDOR CILIEGIA ROSSA	g 300	



PISTACHIO MOUSSE

INGREDIENTS		PREPARATION
LIQUID CREAM	g 500	Whip cream with water and Lilly NeuTRO, keeping it soft.
WATER	g 100	Gently combine the Joypaste.
LILLY NEUTRO	g 100	
JOYPASTE PISTACCHIO PURA	g 75	

BLACK CHERRIES JELLY

INGREDIENTS		PREPARATION
WATER	g 50	Bring water to a boil, add Fruttidor and mix,
FRUTTIDOR CILIEGIA ROSSA	g 100	Heat to 90 °C. add Riflex and mix.
RIFLEX POWDER NEUTRAL	g 30	Pour into a rectangular silicone or steel mold, maintaining a thickness of 3mm.
		Cool down at a positive temperature.

FINAL COMPOSITION

Fill the molds to 1/2 and then add the still frozen cream.

Fill with other mousse and close with the biscuit cut slightly smaller than the mold. put it in the blast chiller in order to extract.

Spray with a mixture of white chocolate, cocoa butter and white coloring.

Place the cherry jelly and decorate with DOBLA decorations

77851 Curvy bow

